

Sunday Evenings

Our Hereford beef is from Grange Farm in Haddon, Johnny Martin's farm supplying our butchers; Johnsons of Thrapston. Our Tamworth pork is supplied by 'Pig & Scarf' Kati & Paul, who have been with us from day one. Our bread comes from Kings Cliffe bakery, a local family run bakery. Our burgers are served in brioche from Hambleton Bakery, an award winning bakery, who also have a shop at The Wharf.

Starters

Candy & red beetroot toasted walnuts, horseradish mousse, pickled chillies, rocket	7
Seared scallops peas, samphire, chorizo, potato & rosemary popcorn, pistachios	11
Chicken & ham hock terrine apricot, orange & sultana chutney, Kings Cliffe toast	6
Chalk stream trout ceviche oyster, lemon, lime, horseradish, beetroot	8
T&K Caesar salad charred baby gem, dressing, parmesan, bacon, anchovies & croutons*	8/15

**Chargrilled chicken with main size, plus choose 1 side*

Salads

Panzanella & Bocconcini heirloom tomatoes, peppers, red onions, basil	8
Tomato & feta quinoa cucumber, pomegranates, spring onion, mint oil	8

**Add chargrilled chicken for £5 to any salad*

T&K Sandwiches all served with hand cut chips

Grilled halloumi rocket, tomato chutney, sweet onions, brioche bun	12
T&K salt beef deli mustard mayonnaise, pickle, sweet onion, Monterey jack, Kings Cliffe seeded	13
Pig & Scarf BBQ pulled pork apple sauce, coleslaw, brioche bun	12
T&K cheese burger cheddar cheese, house cured bacon, toasted brioche bun*	13

We use 100% Hereford beef steak mince, a blend of 80% chuck and 20% rib

**why not double up with an extra beef patty in your burger £4*

Mains (choose one side)

Tuna Niçoise* poached egg, sun blushed tomatoes, olives, potatoes, white anchovies, capers	15
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**We recommend seared and served pink*

North East Atlantic hake Palourde clams, mussels, lotus root, spinach, Thai red sauce	17
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Roast sweet potato gnocchi tenderstem broccoli, sun-blushed tomatoes, pine nuts, parmesan	15
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10oz Hanger steak prized for its flavour, the cut that the butcher would keep for herself.	19
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We recommend medium rare. House Chimichurri, watercress

Roasted aubergine toasted seed crumb, spiced hummus, Israeli jewelled salad, wild garlic pesto	15
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Grange Farm Hereford 12oz sirloin vine tomatoes, rocket, parmesan, Cropwell Bishop blue cheese sauce	25
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Side Dishes (all 4)

Hand cut chips, rosemary salt

Mixed leaf salad, French dressing

Braised red cabbage

Broccoli, house pickled chillies & toasted seeds

Green kale, butter & black pepper

Kings Cliffe bread & marinated olives

Our food is prepared & cooked to order, if you require any information relating to allergens, please ask a member of the team. For groups of 6 or more a discretionary 10% service charge will be added to the bill. All tips & service are shared equally amongst the bar, kitchen and floor teams. Thank you